

# Vin de Pays de l'Hérault

## Mas Gabinèle Péchaligous white 2020

### 1. Location

Nestling in the heart of the Faugères appellation, our vineyards cover just over 23 hectares on the foothills of the Cévennes overlooking the village of Laurens. The vines, planted at an ideal altitude of 180 metres, are between 30 and 60 years old and naturally produce low yields.

### 2. Grape variety

Pinot gris, Gewurztraminer, Sauvignon gris, Muscat à petits grains rose, Piquepoul gris, Savagnin rose, Clairette rose, Trousseau gris, Grolleau gris, Mauzac rose, Riveyrenc gris, Grenache gris

### 3. Soil

The soil is dominated by the sandstone schist of Laurens-Cabrières, like the neighbouring areas of the Faugères hills. This type of soil presents a fragile structure which is slightly acidic and can be difficult for the vines, but when treated with adapted cultivation methods, provides well balanced vines.

### 4. The climate in 2020

An early vintage, largely due to heavy rainfall in October and November 2019 followed by a very mild winter. The rains in April then stimulated a quick start to budding and great care was required to counter attacks of mildew. The hot, dry summer allowed the berries to ripen well and to remain in perfect health. The month of September was marked by a few stormy episodes which forced us to split the harvest, fortunately without affecting the quality of the grapes.

### 5. Pruning and yield

Double Cordon de Royat pruning for low yields of 30 hl/ha.

### 6. Vinification

Hand harvested with parcel selection for the ripest grapes in two steps: on September 1<sup>st</sup> and 11<sup>th</sup>.

Immediate pressing and controlled temperatures.

Vinification in steel tanks for 3/4 of the harvest, the remainder was vinified in new oak barrels.

Aged on fine lees for 7 months with regular stirring.

We produced 1,600 bottles of this surprising wine.

### 7. Tasting notes

At Mas Gabinèle, you have to understand the passion for grey. The cliché is from the idea that grey is sad. With Thierry, we see grey differently, like the 'other black' of the painter Soulages. It is sublimated in this collection of grape varieties. It is aromatically explosive (sensitive souls please beware): pomelo, pear, Passe-Crassane, pink pepper, Turkish delight, ginger. Such power may come as a surprise, but the palate offers a reassuring balance between sweetness and body. This wine is a caress. You have to deserve it.

### 8. Serving suggestions for food matching

A Lebanese Mezze, or feta cheese with a drop of Turkish olive oil.